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# U. S. DEPARTMENT OF AGRICULTURE

Office of Information

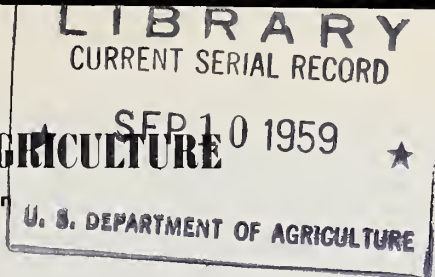


PHOTO SERIES NO. 42

## MAKING CHEDDAR and PROCESS CHEESE

AUGUST 1959

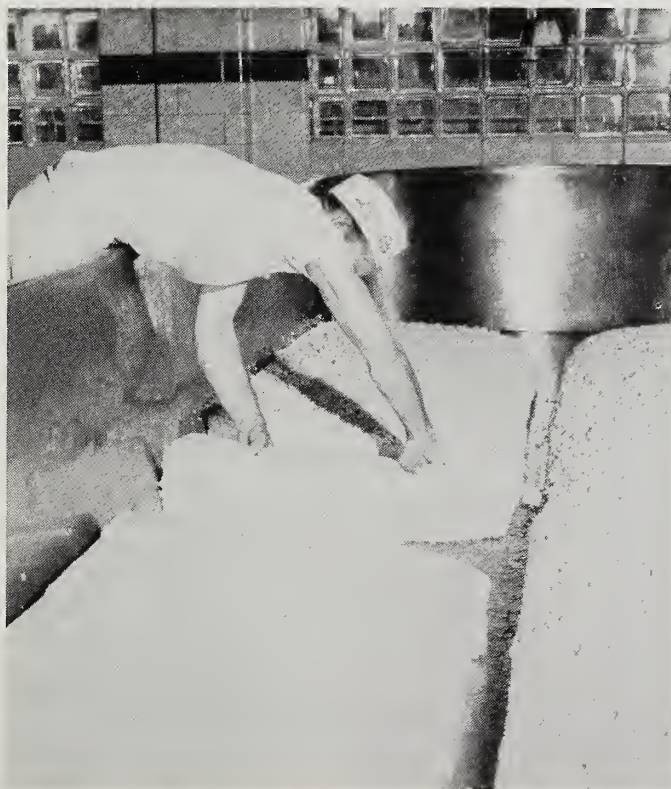
USDA photographs showing some of the operations involved in the making of Cheddar and process cheese. These photographs were taken for the Agricultural Marketing Service.



N-29027--As first step in making Cheddar cheese, a "start-er", or culture of bacteria, is poured into vat of milk.



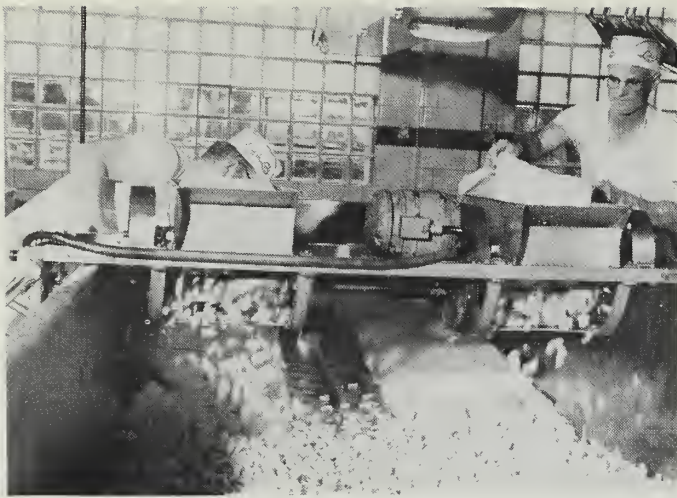
N-29032--After soft curd forms, workers on opposite sides of vat cut it by pulling knives, strung with fine wire, through it.



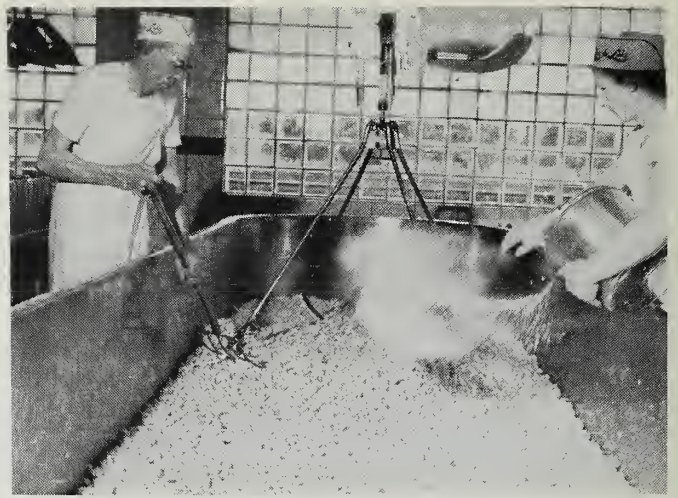
N-29028--Sliced blocks of curd are turned over for the first time. This is called "cheddaring".

Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.00 each from the same address.





N-28988--Milling the curd after the blocks have been stacked three-high.



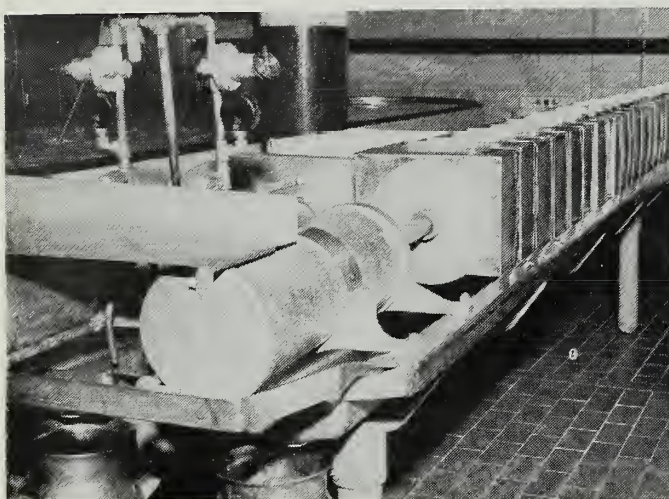
N-29044--Salt is added after curd is milled and the whey is permitted to drain off. Fifty pounds of salt are added to this vat which will produce 1,450 pounds of finished cheese.



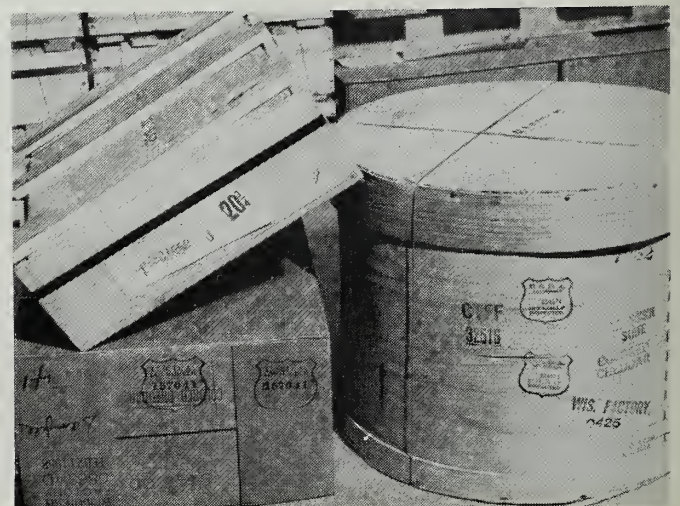
N-28989--Scooping up curd, weighing, and filling "hoops".



N-28990--"Hooping" .... Curd is placed in "hoops" to form various shapes and sizes of cheese. Here curd is placed in hoops to form 40-pound blocks.



N-29026--Pressing cheese in 40-pound square forms.



N-28567--Three types of package commonly used for Cheddar cheese as it leaves the factory. Top, left, wooden box holding 20 pounds; bottom, left, fiber carton holding 40 pounds; and right, wood veneer round box holding 70 pounds. These packages bear the USDA shield-shaped mark indicating that the cheese has been inspected by a Government dairy products inspector.





N-28568--Cheddar cheese in storage room. For sharp aging, the cheese is held for a year or more. Cheese intended for mellow or medium flavor development is held for 3 to 6 months, and for mild flavor less than 3 months.



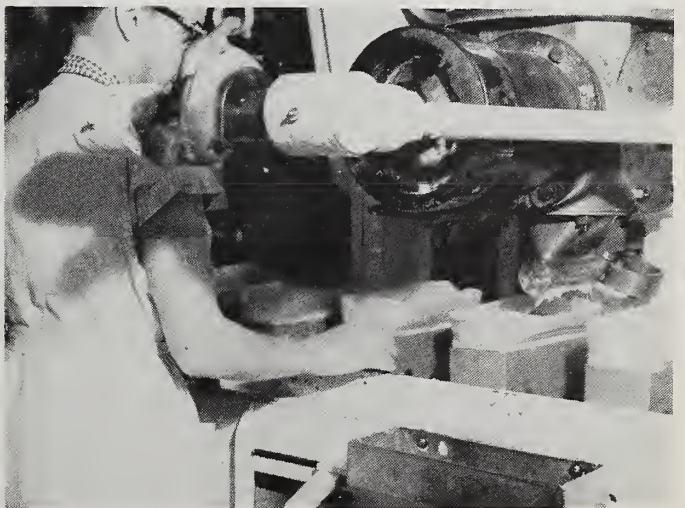
N-29054--In making process cheese, natural cheese, such as Cheddar, is ground up and cooked. Here the ground cheese goes into cooker. Salt, coloring, emulsifier and other ingredients are added at this point. This worker is adding salt.



N-29053--Laboratory worker takes sample of cheese coming out of cooker.



N-29051--Here process cheese, after being heated to 160 degrees for about one minute in the steam-heated cookers, flows into holding hopper in the packaging room below.



N-29055--Process cheese flows from holding hopper into 5-pound cartons lined with a transparent film wrapper or pouch which can be heat sealed. This cheese is intended for use in National School Lunch Program and is made to USDA specifications for this purpose.





N-29057--USDA inspector takes sample of process cheese from assembly line. He grades samples of natural cheese as it comes into plant and checks on sanitation and use of approved processes within the plant. He also supervises the plant quality control laboratory.



N-29052--In this quality control laboratory, natural cheeses are tested before they go into the process cheese. Finished process cheese batches are tested for moisture, solids, acidity, salt, fat, etc., under supervision of resident USDA inspector.